

**NEW HAMPSHIRE DEPARTMENT OF HEALTH AND HUMAN SERVICES**  
**Division of Public Health Services**  
**Food Protection Section**

**Mobile Food Units and Services**  
**Frequently Asked Questions**

**What are the license classes for Mobile Food Units?**

**Mobile Cook Unit Class D (\$225)**

These units cook/prepare food or distribute refrigerated food. These shall be fully enclosed.

**Home Delivery Class F (\$150)**

These are delivery vehicles of packaged or frozen food. These do not include delivery of prepared foods intended for immediate consumption such as pizza delivery vehicles.

**Pushcart Class F (\$150)**

These units are limited to serving:

1. steamed frankfurters
2. packaged foods that require refrigeration maintained at proper temperatures

**Other Mobile Food Units Class F (\$150)**

These are fully enclosed units limited to serving:


1. non-packaged foods that do not require refrigeration for safety foods,
2. packaged foods that require refrigeration maintained at proper temperatures

**Do I need a NH state food license if I want to operate my mobile unit at a fair or farmers market?**

If a mobile unit only operates as a "Temporary food service establishment" which means any food service establishment which operates at a fixed location for a temporary period of time not exceeding 2 weeks, in connection with a fair, carnival, circus, public exhibition, or similar transitory gathering, it is exempt from a food service license.

- or -

If a mobile unit only operates as an "Occasional food service establishment" which means any food service establishment where food is served or provided for the public on the premises of the establishment, whether or not there is a charge for such food, no more than 4 days during a 30-day period, it is exempt from a food service license.

Mobile units which do not meet the definition of a temporary food service establishment or occasional food service establishment shall apply for a [Mobile Food Unit Application](#) .


Before operating, it is recommended to also check with local authorities regarding any other regulations the city or town has to operate there.

**What sinks are required in a mobile unit?**

You will need a minimum of a handsink on the mobile unit and access to a 3-bay sink (either on board or at a servicing area/commissary location).

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**Can any type of vehicle be modified into a mobile food unit?**

Yes, but a [plan review application](#)  is required to be sent to the Food Protection Section prior to construction.

**Can we set up other cooking equipment such as a grill or smoker outside the mobile food unit during hours of operation?**

No, there shall be no cooking equipment or other accessories outside the mobile food unit. Everything that is used on the mobile food unit shall be an integral part of the unit. All storage tanks shall be part of the mobile food unit.

**As a mobile food unit, can we offer any type of food that we want?**

A menu shall be provided to the Food Protection Section in conjunction with the plan review application to ensure the mobile food unit has the necessary equipment. All food must be prepared at the mobile food service operation or licensed food establishment and no preparation may be conducted at home. No home canned foods are permitted. All foods shall be obtained from sources that comply with all the laws relating to food and food products.

**May we use ice for cold holding our food inside the mobile food unit?**

It depends on the types of food, but all food items that require refrigeration shall be mechanically refrigerated while stored within the mobile food unit. Ice is only permissible for push carts and for other mobile units when storing customer beverages that do not require refrigeration.